

# ***Grilled Shrimp Skewers Served Over a Tuscan White Bean Salad***

**Original Recipe By Bill Idell**

Yield: 4 Servings

**Ingredients:**

Shrimp, Medium {21-30s} (raw, peeled and deveined)	16 each
Extra Virgin Olive Oil	6 tbsp
Kosher Salt	To Taste
Pepper	To Taste
Canned White Beans (rinsed)	2 ½ cups
Grape Tomatoes (washed and halved)	½ pint
Fresh Basil (chopped)	2 tbsp
Fresh Garlic (minced)	1 tsp
Kalamata Olives (pitted and chopped)	1tbsp
Parmesan Cheese (grated)	1 tbsp
Romaine Lettuce Leaves (small to medium sized)	12 each
Fresh Lemon Juice	2-3 tsp

**Also Needed:**

Four 6-inch bamboo (or metal) skewers

**Method of Preparation:**

- 1) Soak the skewers in water for at least a half hour to help prevent them from burning on the grill.
- 2) Preheat a grill to medium-high heat, be sure that it is scraped and clean.
- 3) Combine the beans, tomatoes, basil, garlic, olives, 3 tbsp of the olive oil and Parmesan cheese. Season with salt and pepper.
- 4) In a small bowl, toss the shrimp with 1 tbsp of olive oil and season with salt and pepper.
- 5) Place four shrimp on each skewer.
- 6) Grill the shrimp on each side for 3-5 minutes or until the meat is white and firm.

**To Plate:**

On each plate place 4-6 ounces of the bean salad over three Romaine lettuce leaves. Place a skewer of shrimp over the bean salad and drizzle the lemon juice and a small amount of olive oil over shrimp and the lettuce.  
Enjoy!